

PUBLIC LEADER



SIXTH YEAR.

MAYSVILLE, KY., WEDNESDAY, JUNE 23, 1897.

ONE CENT.



Purely Business!

The columns of a newspaper represent a cash value. No publisher can afford to give advertising "notions" free any more than a merchant can give over his counter free gifts of dry goods or shoes. A newspaper is a legitimate business concern. Its columns are its stock in trade, and advertisements should be paid for, no matter in what part of the paper they appear.

The Continued Colls

Upon THE LEADER for free notices have become so burdensome that we are forced to publish the following terms:

For Notices of Shippers.

Advertisements, bills, or other public notices of shippers where a fee is charged, and for military notices, residents of the city, etc. THE LEADER will charge five cents a line, and hereafter this will be the invariable rule. This, however, does not include:

Does Not Include

Notices of Lodge meetings or Church services, which must not exceed ten lines.

Avoidance of Disputes.

Misunderstandings are unpleasant. The rate for business notices in THE LEADER is 10 cents a line for the first insertion and 5 cents a line for subsequent insertions. A customer orders a five-line notice inserted in the paper. "I'll tell you when to take it out," he says to the bookkeeper. But he forgets all about it. The notice runs for two months—\$10.00—the bill is \$10.00. When he finds it out there is a "bale" and a controversy, followed probably by an icy feeling. Now, to obviate this trouble, we will, hereafter, place a date on the notice, and the notice will be accepted hereafter. Let us have a definite agreement at the outset and the termination will be pleasant and untroubled.

*** All matter for publication must be handed in before 9 o'clock in the morning of each day.

*** If you have an item of news, please call up THE LEADER, News 33, and send it in.

A Satisfactory Shop to Deal In!

No garment leaves our house that is not satisfactory to us. This is the chief reason they are satisfactory to you. No matter what price you buy we do not permit you to take it away until we are perfectly satisfied that it is perfect in its entirety. That our efforts in that line are appreciated is fully evidenced by the hundreds who have visited our house in the past week.

Our Crash and Homespun Suits!

at \$3.90, \$5 and \$7! are great advertisers. They proved the hit of the season.

Our Line of Cheviot, Cassimere and Serge Suits

for Men, Boys and Children is yet quite large. No matter what you want we can please you. Consider the high quality, you will find

Prices Very Reasonable.

HECHINGER & CO.
THE LEADERS IN
GOOD CLOTHING.



If you have friends visiting you, or if you are going away on a visit, please drop a note to that effect.

Miss Ruth Woodwell left for her home at Boston today.

Mr. H. H. Ellison of Manchester was in Maysville yesterday.

Mrs. G. P. Harris of Manchester visited in this city yesterday.

Colonel Dave Hochinger went to Cincinnati yesterday afternoon.

Mr. and Mrs. H. A. Power have returned to Paris after a visit to relatives here.

Mrs. L. M. Mills is visiting the family of Mr. John F. Mills at Flemingsburg this week.

Mrs. S. M. Fleming was a pleasant visitor to friends at Washington yesterday.

Miss Tillie and Mattie Davis will leave tomorrow for a visit to friends at Millersburg.

Mr. John W. Boulden is attending the ex-Confederates National Reunion at Nashville, Tenn. for a few days.

Mrs. George E. Wood has been in Flemingsburg for several days visiting relatives and friends.

Miss Minnie Leonard of Covington is on an extended visit to her sister Mrs. Kate Toltz of this city.

Mrs. W. H. Mann and sister, Miss Ida Wall, have been visiting their parents in Flemingsburg for a few days.

Mr. Harry O. Glass of Newport is spending the holidays with his grandparents, Mr. and Mrs. C. H. Nicholson.

Mrs. E. T. Forman and daughter Miss Phoebe will make a visit of some weeks to relatives at Deeds Valley shortly.

Mrs. Rita D. Cochran has returned to her home at Covington from a visit of some months at Dallas, Texas.

Misses Christine and Gary Miam have returned from a visit of several weeks to their sister Mrs. H. H. Phillips of Millersburg.

Miss Rosa Pickett, who has been the guest of Miss Shelby, Mrs. Campbell Scott and Miss Currie Breckinridge at Lexington, has returned home.

Mrs. Albert Shanklin of this city and Miss Salie Shanklin of the county will go to Ashland this week and will be the guests of Mr. and Mrs. H. C. Poag.

Mr. Ernest March and bride, now Miss Mayme Moss, have returned from their bridal trip and are being entertained by the groom's parents in Lexington.

Hon. E. L. Worthington has qualified as Executor under the will of the late Madison Worthington.

A streetcar jumped the track on Carmel street yesterday afternoon and demolished a pole near the track.

Mr. and Mrs. Ferd Hochinger will in a few days move into the residence on West Second street, lately vacated by Mr. R. H. Beard.

Last night Messrs. Thomas Darnall and John Terry "got together" with their bicycles at "Lover's Park" and in consequence two wheels will go to the shops for repairs, while the two riders were slightly battered.

The closing exercises of the Catholic Parochial Schools will be held Friday evening, June 25th. A very pleasing program consisting of songs, recitations and addresses has been prepared, and premiums will be distributed to the lucky scholars.

THE

BEE

HIVE.

NEW LINE

SEPARATE SKIRTS

Wool Grenadine Skirts, \$2.98, fully worth \$5.

Broaded Silk Skirts from \$4.75 up.

All-wool Serge Skirts, blue and black, \$1.98.

Mohair Skirts from 90c. up.

All above full ruffle lining and interlining, with velvet binding and full big sweep.

40 Duck Suits, Coat and Skirt!

Tans and Navy Blue, new and nobly cut, choice \$1.25 suit.

Ladies' Trimmed Sailors,

New shape. Black and white, at 39 cents each.

Rosenau Bros.

Proprietors BEE HIVE.



John's home from the college. An' got lots o' knowledge—been 'round here a week.

He makes a good showin', but ain't much on hoist.

An' he don't show the ground up in Greek.

This new education is good for the Nation—Larns people ter write and ter speak.

On this here plantation You can't make the craps grow with Greek.

What We May Expect For The Next Twenty-Four Hours.

THE LEADER'S WEATHER SIGNAL.

WIND—STRENGTH—TEND: Blue—Rain of snow; With black above—will warm.

If black's visible—colden will be; Unless black's shown—no chance we'll see.

Teeth extracted without pain. Dr. J. W. Cartmel, over Harry Taylor's.

William Oub of Ripley was married in Cincinnati to Miss Minnie Gorton.

There is an initiation at DeKalb Lodge, I. O. O. F., last night and requires another application for membership.

WILL MARRY SOON.

Prominent Maysvillian Will Next Week Wed a Cohecton, O. Lady.

A wedding, the announcement of which will be a most agreeable surprise to the groom's many friends in this section, will be quietly solemnized at Cohecton, O., on Wednesday, June 30th, the contracting parties being Mr. Dimmitt C. Hutchins of Maysville and Miss Claudia Adella Baker of Cohecton.

Mr. Hutchins is the son of Judge and Mrs. M. C. Hutchins, and is one of the most promising young men of our city. For two years he has held the responsible position of Principal of the Male Department of the High School, and that his marked ability as disciplinarian was highly appreciated was evidenced by his being promptly chosen for the same position next year. He is also prominent in Church work, and in all his social relations is ever found to be a true gentleman.

His bride-to-be is one of Cohecton's most popular young ladies, lovely and talented, and she will be welcomed to Maysville by scores of friends.

On account of the serious illness of Miss Baker's father the wedding will be a very quiet one. After the ceremony the happy couple will leave on an extended trip to Pennsylvania, Chattanooga, N. Y., and Ohio, and on their return will take up their residence with the groom's parents on West Fourth street.

THE LEADER, in connection with all the friends of the young couple, extends heartfelt congratulations.

Miss Mary E., daughter of Mr. and Mrs. John Maslow of Bardis, died last week after a brief illness.

Mr. George Schroeder left this morning for Erie, Pa., as a Delegate from Maysville Commandery, Knights of St. John, to the National Convention of the Knights, which meets on June 24th.

Mr. John Diley yesterday lost a fine cow by death. It was at first thought that she had choked on some hard substance, but after her death it was determined that the cause was "dry murrain." She was valued at \$50.

George Thomas Gault, a small colored boy who is apprenticed to Mr. James L. Briscoe, was before Judge Wadsworth yesterday for breaking an electric light globe with a rock. He was warned to do so no more, Mr. Briscoe was required to pay the damage, and the boy was discharged.

Yesterday's game of baseball between the Y. M. C. A. and Mt. Olivet teams didn't come off. The Mt. Olivet team's Captain telephoned too late for publication that he couldn't come. We suppose his excuse left him when he saw the line-up in The Leader of the Maysville Club. The Maysville team leaves for Flemingsburg tomorrow.

AFTER THE BOYS!

A Government Inspector Investigates the Whisky Dealers.

HOW HE CAUGHT THEM SIPPING

Long continued freedom Generally makes a fellow careless.

This applies to a good many things besides "rectifying," doctoring or even the plain sallog of whiskey.

In Maysville we have two firms that long ago paid the Government the required tax of \$100 for the privilege of rectifying whiskey.

But neither of the concerns delivered any benefit, for one reason that no great number of their customers wanted rectified whiskey, and for the other reason that those who used the "doctored" article got it from some other source.

Now, just where that "other source" was your Uncle Sam undertook to find out.

Last week there swooped down on Maysville a very polished gentleman, himself "smooth as ten year old Bourbon," who was armed with unlimited authority from the Government at Washington.

In short he was a Special Agent of the Internal Revenue Department, and his mission was to find out who was and who wasn't.

Accompanied by a local officer of the Department he visited every distillery, drugstore, liquor store and saloon in the city.

And the "quaking" of the boys is now, beyond doubt, responsible for the reported earthquake shocks of last week.

When he entered a saloon and found that the whiskey had been simply "watered" with plain Ohio river fluid, he merely administered a rebuke to the landlord for enriching himself by "watering his stock"—like any other corporation.

But when he found a fellow who was using pure juice and burnt sugar and old rum shoo for coloring and flavoring, he made things lively for the user.

And did he find any such?

You bet!

He found two men in Maysville who were doing the burnt sugar act, and each of these paid \$100 and some for the fun.

And then he found one who hadn't any kind of license and he had to whack up.

In all, he scraped together a little over \$500 in penalties in this neighborhood, which was turned over to the local office in this city.

This is a "new departure," and will serve as a warning to those who handle bamboozled booze.

Hereafter, give it to us straight, gentlemen!

The Inspector left Monday for other fields, but he is likely to return at any time.

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Eyesight

Is of such great value that one ought to take more than ordinary precautions to guard against every possible trouble.

If you have even a remote suspicion that there is any trouble with your eyes it will be for your own best interests to have your vision tested and trouble, if any, removed.

Very simple troubles may develop serious results if not properly treated.

Ordinary failing eyesight receives our most careful attention, both as to glasses and frames.

It's just as important to have the right frame as the right glass, and from our large stock we can give you the correct thing in either Gold, Silver or Steel.

We make no charge for examinations, and if yours is a case requiring the services of an oculist we will frankly tell you so.

BALLENGER, Jeweler.

South Side Second Street.

Fire Insurance—John C. Everett.

Some people foolishly imagine that things ordered from a distance are better than the same things raised or made by their neighbor, and the silly notion drains every community of many a good dollar that never comes back. Why, the man who truly has the interest of the town at heart is almost jealous of the postage stamps he sends away.

Think of having seedling watermelons, transparent juicy pulp with no seeds to hinder your enjoyment. Think of having a muskmelon sweet and luscious to the taste. Is not this worth trying for? Worth a little experimentation? Try it!

When the vines have grown some three or four feet, cover the stalk at third or fourth leaf, and keep it covered until it takes root, which will take from two to three weeks. After it has taken root, the vine must be severed from the parent stalk. The new plant will produce seedless melons. Try it and see what can be done.

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